

Public Health - Seattle & King County
TEMPORARY FOOD SERVICE APPLICATION - FARMERS' MARKET/RECURRING EVENT
2004

**** TYPE OR PRINT LEGIBLY**

**** DUE AT APPROPRIATE DISTRICT OFFICE AT LEAST 14 DAYS PRIOR TO EVENT**

\$192 _____ \$199 _____ \$101 _____ \$25 _____ \$25 _____ \$50 _____ \$ _____	*6201(P/E) *6202(P/E) 6203(P/E) 6204(P/E) 	Low Hazard Operation (Non-potentially hazardous foods) \$167 permit fee + \$25 Plan Review Fee (S601) Total Fee = \$192 High Hazard Operation (Potentially hazardous foods) \$174 permit fee + \$25 Plan Review Fee (S601) Total Fee = \$199 501(C)(3) organization, \$76 permit fee, include copy of IRS determination letter + \$25 Plan Review Fee (S601) Total Fee = \$101 Plan Review Only Permit - Approved application is acting permit and must be kept on site. Late Fee, application made 9-12 days prior to event only with approval of the district office Late Fee, application made 3-8 days prior to event only with approval of the district office (Applications received 2 days or less will not be issued a permit) TOTAL PAID \$25 plan review fee is non-refundable	For Office Use Only Permit No. (Svc. Req. No.) _____ Inspection Code(District) _____ Event Code (Fac. ID) _____
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1. Name of vendor: _____ Contact Person: _____
 Home Address: _____ City: _____ Zip: _____ Phone: () _____
2. Event/Market: _____ Event/Market Coordinator: _____ Phone: () _____
 Location/Address _____ City: _____ Zip: _____
 Event Dates: _____ Event Hours: _____
 Is this the first time for this event? _____ Will this event occur next year? _____
3. MENU (include beverages and all extra ingredients served with each item) and PREPARATION PROCEDURES:
 a) Check which preparation procedure each menu item requires at the *RESTAURANT*:

FOOD	thaw	cut/ assemble	cook/ bake	cool	cold holding	reheat	hot holding	portion	package
1.									
2.									
3.									
4.									
5.									

b) Check which preparation procedure each item requires at the *BOOTH*:

FOOD	cold holding	cook/ grill	reheat	hot holding	assemble	other
1.						
2.						
3.						
4.						
5.						

NOTE: If your preparation procedures cannot fit these charts, please list all of the steps in preparing each menu item on a separate sheet. Include all ingredients and condiments.

4. If food preparation is required, list name of restaurant to be used or kitchen facility under Health Department permit.

Kitchen Name: _____ Address: _____ City: _____ Zip: _____
Dates and Times Kitchen Used: _____

5. How will you provide temperature control for potentially hazardous foods? Circle as many as you will be using.

Foods must be 45°F or colder, or 140°F or hotter. MONITOR THEM FREQUENTLY!

Hot holding: steam table, oven, BBQ, gas grill, wok, steamers, stove, hot holding case, other (list) _____

Reheating or cooking: oven, BBQ, gas grill, wok, steamers, stove, other (list) _____

Cold holding: refrigerator, refrigerated truck, refreezable ice/cooler, dry ice/cooler, drained iced, freezer, other (list) _____

During Transport: _____

6. List personnel for the event (if you don't know who is working yet, provide a name list with Health Card numbers at the booth for the Health Officer):

NAME	HEALTH CARD #	EXP. DATE	NAME	HEALTH CARD #	EXP. DATE
1.			4.		
2.			5.		
3.			6.		

7. Describe booth:

Floor _____ Roof _____ Walls _____

Walls and ceiling must be made of wood, canvas, or other material that protects the interior of the booth from dirt and weather. Foods cannot be prepared, cooked or displayed on the front counter unless there is some means of protection from contamination. Floors must be made from a cleanable material. Booth must be large enough to accommodate all activity and food storage.

ADDITIONAL REQUIREMENTS:

- You must provide a gravity flow **handwashing facility** in your booth. This consists of an insulated container with a spigot that can lock in open position – capacity of 2 gallons or more filled with warm water 80-120°F; a tub or bucket for waste water, pump soap and paper towels. You must check the handwash facilities throughout the day and refill when needed. **WASH HANDS FREQUENTLY!**
- You must provide **sanitizer solution** for wiping cloths in your booth. This solution consists of 1 teaspoon of bleach per gallon of water. Bleach (clorox or other types) must have an EPA certification number and usage instructions on the label for food service sanitizing.
- You are required to provide a **stem-type thermometer** if you serve potentially hazardous foods. Monitor temperatures frequently.
- You must provide leak-proof **garbage containers** in your booth.
- You must provide **water** that is obtained from an approved source.
- You must dispose **wastewater** in a sanitary sewer. Disposal of wastewater in storm drains or on the ground is unacceptable.
- You must provide **restrooms** for your employees. Restrooms must have handsinks with hot and cold running water. HEPATITIS A and other illnesses can be spread by food workers who don't wash their hands after using the bathroom. **WASH HANDS BEFORE RETURNING TO THE BOOTH.** (Portable toilets are not allowed, unless portable handwashing facilities with hot water, soap and paper towels are provided.)
- You must provide **dishwashing facilities** if you are preparing food at the event or if the event is more than one day. For large events the event coordinator can supply. Soap and sanitizer must also be provided.
- Storage.** All food and single service utensils, napkins, etc., must be stored off the ground.

YOUR APPLICATION MUST BE RECEIVED AT LEAST 14 DAYS PRIOR TO THE EVENT. APPLICATIONS RECEIVED LESS THAN 14 DAYS PRIOR TO THE EVENT MAY NOT BE APPROVED. IF APPROVED, MENU MAY BE RESTRICTED. ONCE THE APPLICATION IS APPROVED, NO CHANGES MAY BE MADE WITHOUT APPROVAL BY THE HEALTH OFFICER. UNAUTHORIZED CHANGES MAY BE SUBJECT TO PERMIT SUSPENSION.

Signature of Operator

Signature of Health Officer

Verified permit and operational information with _____ Date: _____

DISTRICT HEALTH CENTERS

ALDER SQUARE
1404 Central Avenue S, Ste 101
Kent, WA 98032
(206) 296-4708

DOWNTOWN
2124 - 4th Avenue, 4th Floor
Seattle, WA 98121
(206) 296-4632

NORTHSHORE
10808 NE 145th Street
Bothell, WA 98011
(206) 296-9791